

Food Preparation

- Keep all cookware, utensils, preparation areas your hands clean.
- Refrigerate foods that require cold storage.
- If food needs to be chilled during serving, place the dish on a bed of ice.
- Keep foods that need to stay warm on a hot in an oven at a temperature no lower than 110° F.
- Use a thermometer when cooking meats to be sure inner sections reach the right temperature
- Leftovers shouldn't be left out more than two hours; slice the meat small enough for refrigerator air to penetrate and

cool the meat.

Holiday Cooking

 Never leave the kitchen unattended when something is cooking on the stove. Always turn pot handles inward to prevent small children from reaching a hot pan.



•Don't store items on the stove top - they could catch fire.

Holiday Cooking

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- Be sure kitchen is well ventilated or keep a window cracked to help prevent the build-up of carbon monoxide from gas cooking appliances.
- Equip kitchen area with smoke

detectors and fire



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Food Consumption

At holiday time, it's easy to over-indulge. Here are some tips to help you keep those extra holiday pounds off.

- Limit your calorie, fat and sugar intake over the course
 - of the holiday season.
- Limit your alcohol and caffeine consumption.
- Bring food dishes and beverages to parties that give
 - you and your children healthy alter ive
- Keep up some form of exercise dur holidays.
- Limit the number of activities you attend

